

**Bridal Table**

Linen service, skirting, champagne glasses (by request)

**Family Table**

Linen service, champagne glasses (by request)

**Other Services**

Cake table skirted   Gift table skirted   Buffet table skirted   All guest tables covered with linen  
Napkins for all guests   Coffee station   Cut & serve wedding cake   Tray cookies provided by customer  
Rustic or Trendy Props (by request)   Reception service staff provided for 5 hours plus set up

**Additional Services Available Call for Pricing**

Take out cake boxes   Extra hour service for reception   Early set-up attendant for in house ceremony

Remo's Catering has been a preferred, family run, full-service caterer to the Pittsburgh area for three generations. As one of the premier caterers in the area we specialize in weddings and corporate events.

We use the finest and freshest ingredients, have in house chefs, provide impeccable service, and our event coordinators help you design a menu perfect for your day.

From traditional buffets to trendy. From BBQ menus to Action Stations with Chefs carving meats and pasta cooked to order. From the mouth watering appetizers and international foods to an end of the evening snack.

From the thousands of weddings we have serviced and the many thousands of events we've catered we bring our combined experiences and a desire to deliver to you and your guests an event that will not be forgotten.

Congratulations on your day and remember to choose Remo's Catering, voted Best in Pittsburgh!

\*All prices subject to 7% sales tax and 22% service charge   \*All menu pricing subject to change

\*Pricing based on minimum guest count of 130 adult meals   \*All deposits non refundable

Credit card payments may be subject to 3% processing fee

**Note: Consuming raw or undercooked meats may increase your risk of food borne illnesses.**

**Pricing for Minimum 130 Guests**

Package includes Linens, Coffee Station, Salad, Rolls and Butter.  
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

**Economy Buffet includes 2 Entrees and 2 Sides****ENTREES****Stuffed Chicken Breast****Herb Baked Chicken****Chicken Marsala****Sliced Beef in Mushroom Gravy****Bruschetta Chicken****Fried Chicken****Stuffed Cabbage****Beef Stroganoff****Sliced Baked Ham Hawaiian****Shells Stuffed with Ricotta****Italian Sausage with Peppers & Onions****Remo's Rigatoni****Italian or Swedish Meatballs****SIDES****Sauteed Zucchini****Buttered Corn****Vegetable Blend****Glazed Carrots****Green Beans Almondine****Whipped Potatoes****Parsley Potatoes****Scalloped Potatoes****Au Gratin Potatoes****Rice Pilaf****Buttered Noodles****STATIONED HORS D'OEUVRES****\$8.00 PER PERSON**

Vegetable Trays w/Ranch

Cheese &amp; Pepperoni Trays w/crackers and mustard

Sliced Fruit Trays

**ANTIPASTO BAR (in place of stationed apps)****\$6.00 per person**

Cut Vegetables with Dip, Cocktail Meatballs,

Kalamata Olives, Assorted Imported Cheeses,

Domestic Cheeses and Pepperoni with Crackers,

Bruschetta, Roasted Peppers, Country Olives,

Hummus with Pita, Grilled Vegetables,

Homemade Buffalo Chicken Spread, Sliced Fresh

Fruit (in season)

## Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Rolls and Butter.  
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

**Silver Buffet includes**

Fresh Vegetable Tray w/Ranch, Cheese & Pepperoni Trays w/Crackers and Mustard, Sliced Fruit Trays (in season), Hot Buffalo Chicken Dip w/Crackers

**3 Entrees and 3 Sides****ENTREES**

Stuffed Chicken Breast    Chicken Cordon Bleu    Chicken Marsala    Chicken Romano  
Bruschetta Chicken    Parmesan Crusted Chicken    Chicken w/ Balsamic Butter Sauce  
Pecan Chicken with Dijon Sauce    Greek Chicken    Beef Portabella  
Filet Tips in Wine Sauce    Ham Hawaiian    Roasted Pork Loin w/ Peppers & Onions  
Scaloppini of Pork Tenderloin a La Lonnie    \*Ermond's Baked Scrod    \*Seafood Alfredo  
Shells Stuffed with Ricotta    Imported Ziti with Marinara Sauce  
Italian Sausage with Peppers & Onions    \*Bourbon Glazed Salmon over Rice

Substitute Chef Carved Beef for entrée \$1.95 p/p

\* indicates add \$ 3.00 per person

**SIDES**

Sauteed Zucchini    Buttered Corn    Vegetable Blend    Glazed Carrots    Scalloped Potatoes  
Green Beans    Roasted Rosemary Potatoes    Parsley Potatoes    Honey Pecan Carrots  
Pan Roasted Corn w/EVOO and Sweet Peppers    Mushroom Risotto    Au Gratin Potatoes    Rice Pilaf  
Wild Rice Asparagus (In Season)

**ANTIPASTO BAR (in place of stationed apps) \$6.00 per person**

Cut Vegetables with Dip, Cocktail Meatballs, Kalamata Olives, Assorted Imported Cheeses, Domestic Cheeses and Pepperoni with Crackers, Bruschetta, Roasted Peppers, Country Olives, Hummus with Pita, Grilled Vegetables, Homemade Buffalo Chicken Spread, Sliced Fresh Fruit (in season)

**1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to stationed hors d'oeuvres)****Chilled Hors D'oeuvres**

Capered Deviled Eggs    Boursin Stuffed Mushrooms    Smoked Chicken and Corn Salad in Phyllo Shrimp & Avocado Salad in Phyllo    Salmon Mousse on Crostini    Gorgonzola Stuffed Salami Walnut Chicken in Phyllo  
Fig & Blue Cheese Crostini    Tortellini Skewers with Pesto

**Hot Hors D'oeuvres**

Chicken Satay w/Spicy Peanut Sauce    Korean Fried Chicken Satay    Cocktail Meatballs — BBQ Or Swedish  
Franks in Pastry    Puff w/Honey Dijon    Sausage Stuffed Mushrooms    Crab Puffs w/Cocktail Sauce  
Goat Cheese and Bacon in Phyllo    Cajun Deviled Eggs

# Remo's Catering Action Stations Wedding Menu 412-822-7844

## Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Rolls and Butter.  
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

### Action Stations Menu includes

Cut Vegetables with Dip and Assorted Cheese & Pepperoni,  
Hot or Cold Dip w/ Gourmet Crackers, Cocktail Meatballs, Kalamata Olives, Bruschetta,  
Roasted Peppers, Country Olives, Hummus w/Pita, Grilled Vegetables.

### CARVING STATION

Chef Carved Prime Rib, Au Jus, Horseradish Sauce, Rolls

### SALAD STATION

Salad Greens, Tomatoes, Cucumber, Pepperoncini, Croutons, House Italian and Ranch Dressings. Items are added to  
Appetizer Station

### CHICKEN CHOOSE 1

Chicken Romano Chicken Marsala Chicken Bruschetta Stuffed Chicken Parmesan Crusted Chicken

### MASHED POTATO BAR AND GRILLED VEGETABLES

### PASTA ACTION STATION

2 Pastas, Red Sauce, Alfredo, Shrimp, Sausage, Meatballs, Peppers, Onions, Mushrooms, Garlic, Red Pepper Flakes,  
Grated Cheese. Cooked to order. Pasta Marinara and Pasta Alfredo Buffeted also, so guests don't have to wait.

**1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to  
stationed hors d'oeuvres)**

#### Chilled Hors D'oeuvres

Capered Deviled Eggs Boursin Stuffed Mushrooms Smoked Chicken and Corn Salad in Phyllo Shrimp &  
Avocado Salad in Phyllo Salmon Mousse on Crostini Gorgonzola Stuffed Salami Walnut Chicken in Phyllo  
Fig & Blue Cheese Crostini Tortellini Skewers with Pesto

#### Hot Hors D'oeuvres

Chicken Satay w/Spicy Peanut Sauce Korean Fried Chicken Satay Cocktail Meatballs — BBQ Or Swedish  
Franks in Pastry Puff w/Honey Dijon Sausage Stuffed Mushrooms Crab Puffs w/Cocktail Sauce  
Goat Cheese and Bacon in Phyllo Cajun Deviled Eggs

# Remo's Catering Premier Wedding Menu 412-822-7844

## Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Rolls and Butter.  
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

### Premier Menu includes

Cut Vegetables with Dip and Assorted Cheese & Pepperoni,  
Hot or Cold Dip w/ Gourmet Crackers, Cocktail Meatballs, Kalamata Olives, Bruschetta,  
Roasted Peppers, Country Olives, Hummus w/Pita, Grilled Vegetables.

### CARVING STATION

Roast Round of Beef or Fresh Virginia Ham ... Prime Rib add \$3 per person

### CHOOSE 1 POULTRY OR SEAFOOD

**Stuffed Breast of Chicken** - Traditional bread stuffing wrapped in a boneless chicken breast

**Chicken Marsala** - Tender chicken breasts sautéed in garlic butter and Marsala wine reduction

**Chicken Romano** - Tender chicken sautéed with a Romano coating, served with our signature sauce

**Ermond's Baked Scrod** - Baked to perfection with a light bread crumb dusting and butter sauce.

**Seafood Alfredo** - Simmered in garlic butter and dressed with heavy cream, cheese and spices.

**Grilled Bourbon Glazed Salmon** over a Bed of Rice

### PASTA CHOOSE 1

Rigatoni Stuffed Shells Pasta Primavera

### CHOOSE 2 SIDES

Vegetable Medley Glazed Carrots Honey Pecan Carrots Green Beans Parsley Red Skin Potatoes Au Gratin  
Potatoes Scalloped Potatoes Buttered Noodles Rice Pilaf Wild Rice Buttered Corn Broccoli & Cauliflower  
Sautéed Zucchini Pan Roasted Corn w/Sweet Peppers

### CHOOSE 1 SALAD

Served at your guests tables with rolls and butter

House Italian Feta Cranberry Walnut Salad Mista Salad Classic Caesar Salad

### 1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to stationed hors d'oeuvres)

#### Chilled Hors D'oeuvres

Capered Deviled Eggs Boursin Stuffed Mushrooms Smoked Chicken and Corn Salad in Phyllo Shrimp &  
Avocado Salad in Phyllo Salmon Mousse on Crostini Gorgonzola Stuffed Salami Walnut Chicken in Phyllo  
Fig & Blue Cheese Crostini Tortellini Skewers with Pesto

#### Hot Hors D'oeuvres

Chicken Satay w/Spicy Peanut Sauce Korean Fried Chicken Satay Cocktail Meatballs — BBQ Or Swedish  
Franks in Pastry Puff w/Honey Dijon Sausage Stuffed Mushrooms Crab Puffs w/Cocktail Sauce  
Goat Cheese and Bacon in Phyllo Cajun Deviled Eggs

# Remo's Catering      BBQ Wedding Menu      412-822-7844

## Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Cornbread and Butter.  
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

### BBQ Menu includes

Cut Vegetables with Dip and Assorted Cheese & Pepperoni w/Crackers & Mustard,  
Sliced Fruit Tray, Buffalo Chicken Dip w/Crackers

### SALAD SELECTIONS

Tossed Salad   Potato Salad   Coleslaw

PIG ROAST	AMERICAN FAVORITE	BBQ EXTRAVAGANZA
Pig Grilled on Site BBQ Chicken Dixie Dusted or Kona Sweet Potatoes Mac n Cheese BBQ Sauce Bar	Grilled Burgers Hot Dogs and all the Fixin's BBQ Chicken Starch Selection Vegetable Selection BBQ Sauce Bar	3 Meats of your Choice Starch of your Choice Boston or Brown Ale Baked Beans Vegetable of your Choice BBQ Sauce Bar

### 1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to stationed hors d'oeuvres)

#### Chilled Hors D'oeuvres

Capered Deviled Eggs   Boursin Stuffed Mushrooms   Smoked Chicken and Corn Salad in Phyllo Shrimp & Avocado Salad in Phyllo   Salmon Mousse on Crostini   Gorgonzola Stuffed Salami Walnut Chicken in Phyllo Fig & Blue Cheese Crostini   Tortellini Skewers with Pesto

#### Hot Hors D'oeuvres

Chicken Satay w/Spicy Peanut Sauce   Korean Fried Chicken Satay   Cocktail Meatballs — BBQ Or Swedish Franks in Pastry   Puff w/Honey Dijon   Sausage Stuffed Mushrooms   Crab Puffs w/Cocktail Sauce   Goat Cheese and Bacon in Phyllo   Cajun Deviled Eggs

# Remo's Catering Sit Down Wedding Menu 412-822-7844

## Pricing for Minimum 130 Guests

Package includes Linens, Coffee Station, Salad, Rolls and Butter.  
5 hours of service plus setup, traying of cookies, cutting and serving cake, table skirting where applicable.

### Sit Down Menu includes

Fresh Vegetable Tray w/Ranch, Cheese & Pepperoni Trays w/Crackers and Mustard, Sliced Fruit Trays (in season), Hot Buffalo Chicken Dip w/Crackers

### CHOOSE 3 ENTREES

<b>Stuffed Sole</b> – Baked lemon sole crowned with home-style crabmeat stuffing	\$56.00
<b>Baked Scrod Maison</b> - Breadcrumbs dusted scrod baked in lemon garlic butter	\$56.00
<b>Baked Salmon in Dill Sauce</b> - Baked Salmon in a lemon dill cream sauce	\$56.00
<b>Wild Mushroom &amp; Chicken Campanelle</b> - Sautéed Portobello mushrooms, spicy chicken, Sautéed Portobello mushrooms, spicy chicken, roma tomatoes, and parmesan cheese tossed with campanelle in a Marsala Alfredo Sauce	\$48.00
<b>Chicken Romano</b> - Flour and egg coated tender breast sautéed in garlic butter	\$48.00
<b>Chicken Marsala</b> - Sautéed in garlic butter and Marsala wine reduction	\$48.00
<b>Prime Rib of Beef</b> - Perfectly seasoned and roasted standing rib	\$56.00
<b>Stuffed Pork Chop</b> - Roasted pocket chop; home-style stuffing and pan gravy	\$48.00
<b>Veal Scaloppini</b> - Tender cutlets sautéed in lemon, white wine & garlic butter	\$48.00
<b>Twin Filet Mignon</b> - Cut of perfectly seasoned beef with a mushroom garnish	\$56.00
<b>Roasted Portabella (Vegan)</b> - Roasted portabella with asparagus, red pepper, basil pesto, roasted red pepper, hummus, and balsamic glaze	\$48.00
<b>Roasted Red Pepper Penne (Vegetarian)</b> - Spinach, roasted red pepper, and basil pesto cream sauce, topped with parmesan	\$48.00

### SALAD CHOOSE 1

House Italian Feta Cranberry Walnut Salad Mista Salad Classic Caesar Salad

### VEGETABLE CHOOSE 1

Vegetable Medley Green Beans Broccoli & Cauliflower Glazed Carrots Buttered Corn  
Sautéed Zucchini

### STARCH CHOOSE 1

Stuffed Duchess Potatoes Parsley Buttered Red Skin Potatoes Mushroom Risotto Baked Potato

# Remo's Catering Wedding Appetizer Menu 412-822-7844

## Pricing for Minimum 130 Guests

### Appetizer Pricing with Buffet or Sit Down Purchase

<b>Bacon Wraps</b> - chestnuts, chicken livers, and scallops (priced accordingly)	\$market
<b>Cold Canapés</b> - chef's selection of tasty morsels of bite sized appetizers	\$21.00 p/dz
<b>Cheese &amp; Pepperoni with Condiments</b> - sliced and diced appetizingly displayed	\$5.50 p/p
<b>Imported Cheeses and Meats with Condiments</b> - a bigger and better selection	\$5.25 p/p
<b>Holland Franks</b> - imported tender miniature hotdogs wrapped in phyllo dough	\$12.50 p/dz
<b>Poached Salmon</b> - a display of whole fresh free-range salmon with condiments	\$market
<b>Snow Crab Claws</b> - sunburst arrays of miniature crab claws served with condiments	\$market
<b>Shrimp Cocktail</b> - perfectly pink tender gulf shrimp served with condiments	\$market
<b>Sausage Stuffed Mushrooms</b> - a hot and sweet mixture to please the palate	\$12.95 p/dz
<b>Sausage Stuffed Banana Peppers</b> - an overstuffed tangy taste temptation	\$18.00 p/dz
<b>Spinach in Phyllo</b> - softly seasoned baby leaf nestled between layers of flaky crust	\$18.00 p/dz
<b>Meatballs</b> - Swedish, Sweet Chili, BBQ, Buffalo	\$7.00 p/dz

### ANTIPASTO BAR (in place of stationed apps) \$6.00 per person

Cut Vegetables with Dip, Cocktail Meatballs, Kalamata Olives, Assorted Imported Cheeses, Domestic Cheeses and Pepperoni with Crackers, Bruschetta, Roasted Peppers, Country Olives, Hummus with Pita, Grilled Vegetables, Homemade Buffalo Chicken Spread, Sliced Fresh Fruit (in season)

### 1 HOUR BUTLERED HORS D'OEUVRES PICK 4 FOR \$8.00 PER PERSON (As an addition to stationed hors d'oeuvres)

#### Chilled Hors D'oeuvres

Capered Deviled Eggs Boursin Stuffed Mushrooms Smoked Chicken and Corn Salad in Phyllo Shrimp & Avocado Salad in Phyllo Salmon Mousse on Crostini Gorgonzola Stuffed Salami Walnut Chicken in Phyllo Fig & Blue Cheese Crostini Tortellini Skewers with Pesto

#### Hot Hors D'oeuvres

Chicken Satay w/Spicy Peanut Sauce Korean Fried Chicken Satay Cocktail Meatballs — BBQ Or Swedish Franks in Pastry Puff w/Honey Dijon Sausage Stuffed Mushrooms Crab Puffs w/Cocktail Sauce Goat Cheese and Bacon in Phyllo Cajun Deviled Eggs